



黑松露炙帶子沙律
Seared Scallop Salad with Black Truffle

磯煮南非鮑魚
South African Abalone I soyaki

時令刺身三點
Seasonal Sashimi (3 kinds)

黑魚籽吞拿魚腩蓉薄脆
Black Caviar and Minced Fatty Tuna with Crispy

鵝肝多士配無花果醬
Foie Gras Toast with Fig Sauce

安格斯肉眼扒
Angus Rib Eye Steak

+ \$200 可升級為 A4 鹿兒島和牛
Add \$200 to upgrade to A4 Kagoshima Wagyu

波士頓龍蝦拌海膽醬
Boston Lobster with Sea Urchin Sauce

特濃牛乳磨菇湯
Cream of Mushroom Soup

甜品
Dessert

國泰會員凡惠顧此套餐可享 8 折優惠購買清酒 (300ml 或 720ml)
Cathay members can enjoy 20% off Sake (300ml or 720ml) when dining from this menu

~~\$1,980~~ ▶ **\$1,380** / 2人
for 2 persons

饗樂同時賺取里數 Earn Asia Miles each time you dine



結賬時出示國泰會員二維碼，即可賺取 **HKD4 = A3**
憑渣打國泰Mastercard®簽賬，更可賺取高達 **HKD4 = A4**

Earn **HKD4 = A3** simply by presenting your Cathay membership QR code
Enjoy an exclusive rate of up to **HKD4 = A4** when you pay with your Standard Chartered
Cathay Mastercard®



*國泰會員請於訂座時說明訂此套餐或任何需升級的食材。Please inform the restaurant for booking this course or any upgrade item while reservation.

此優惠須另收加一服務費。此優惠不能與其他優惠同時使用。客人需提早1天前預訂。

如需要更改預約，請提前致電餐廳通知。留座10分鐘，逾時不候。如果顧客對任何食物過敏或有特殊飲食需求，請在預訂時告知餐廳。

菜單可能會因季節性和產品供應情況而有所變化。本餐廳保留最後決定權及解釋權。

Price subjected to 10% services charge. The offer cannot be used in conjunction with other promotion offers. Reservation shall be made 1 day in advance of the required reservation date. Please call the restaurant if booking modification is required. Table reservations will be held for a maximum of 10 minutes after the reservation time. Please inform the restaurant when booking if the customer is allergic to any food or has special dietary needs. Menus are subject to change due to seasonality and product availability. In case of any dispute, the restaurant reserves the right of final decision on all related matters.